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KIKK 28.12.89
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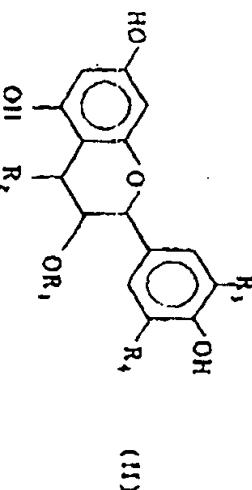
KIKKO INCORP(MANN-)
28-2-89-JP-338387 (02.09.91) C07d-311/40
Proanthocyanidin used as food antioxidant, and medicine - prep.

C9-130302

Full Patents: Kikkoman Corp; Mann's Wine KK.

Prepn. of proanthocyanidin (I) comprises extraction of
squeezed lees or seeds of grapes in water at > 70°C.

(I) contains up to 30 monomers of formula (II).



$R_1 = H$ Relyl or glycopyranosyl,
 $R_2 = H$ or OH; and
 $R_3, R_4 = H, OH$ or methoxy.

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USE/ADVANTAGE
 Proanthocyanidin is easily prep'd. in high purity and
 yield. The method is very useful industrially.
 (I) is useful in food, antioxidant, deodorant and medical
 agents.

PREFERRED PROCESS

The grapes are contacted with water to eliminate water
 soluble substances before the extn.

The grapes are white, red or black, such as Shaldene,
 Niagara, Neo.Mascat, Koshyu, Delaware, Maccaberry A etc.

Squeezed lees include fruit peels (50%) and seeds (45%)
 and the extn. is carried out at 80-120°C, esp. 80-110°C for
 10 mins-4 hrs esp. 15 mins-2 hrs.

Amt. of water is 2-20 esp. 3-10 (v/v).

EXAMPLE

To 100g of lees of white Grapes was added 1000 ml of
 water and extn. was carried out at 40-44°C for 2 hrs. The
 extract was filtrated and mixed with the washed residue to
 make 1000 ml of extn. soln. (I) was found in high yield when
 extn. was carried out at > 70°C.

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